Year 3 Autumn 2

Home learning

This half term we are going to be learning about Rocks in our science lessons and Prehistoric world in history lessons. Please choose <u>one</u> activity from either subject to complete.

The deadline for projects to be uploaded to Google Classroom or brought into school is Monday IIth December 2023.

Prehistoric life

- 1. Research some information about Stonehenge. Why is it a significant landmark? Create an informative poster all about Stonehenge.
- 2. Bear Grylls is famous for his survival skills. Imagine that Bear Grylls is making a film about Stone Age survival. What sort of things would he need to include? Write him a set of instructions on how to survive during the prehistoric times.

Rocks

- 1. Ferns have been around for over 350 million years and we can find many fossilised imprints of ferns. Collect various fern leaves and make your own fern imprints with paint.
- 2. Go hunting for fossils with your family. The best place to go is the beach. Look carefully through the pebbles and see if you can spot your own fossil.
- 3. Make fossil cookies! Have a go at the recipe below:



Fossil Cookies Recipe

Makes 16 Cookies

Ingredients

- 3 cups flour
- 1/4 tsp salt
- 2 cups butter
- 1 ½ cups sugar
- 2 tsp vanilla extract
- 1 egg

Equipment

Oven - set to 200°C/gas mark 5

Baking tray - greased

Food mixer or wooden spoon

Mixing bowl

Pizza cutter or square cookie cutter

Clean shell

Method

- 1. Using the mixer, cream together butter and sugar.
- 2. Stir in the egg and vanilla.
- 3. Stir in the flour and salt until it forms a soft dough.
- Sprinkle flour on a surface and roll out dough to approximately ¹/₄ inch thick.
- 5. Use the pizza or cookie cutter to cut out the shapes.
- 6. Press the underside of the shell firmly onto the dough.
- 7. Put the cookies into the freezer for half an hour.
- Take the cookies out of the freezer and remove the shell, leaving a clear indentation.
- 9. Bake the cookies for 10-15 minutes.
- If necessary during the cooking time, remove the cookies from the oven and re-press the shell.
- 11. Remove the cookies from the oven.
- 12. Allow cookies to cool before eating.
- 13. Enjoy!

